



## Marianna's favourite vegan chocolate hazelnut spread

### Raw Chocolate Hazelnut Spread

- 1 cup raw hazelnuts
- 1/3 cup pure maple syrup
- 1/4 cup cacao powder
- 1/4 cup filtered water
- 2 tablespoons melted virgin coconut oil
- 1 teaspoon natural vanilla extract
- Pinch of Celtic sea salt

1. Throw all of the ingredients into your high-speed blender, and blast on high for about 1 minute, until smooth and creamy. Use the tamper, or stop the machine periodically and scrape down the sides of the container.
2. Transfer to a sealed glass container, and keep in the fridge.



MAKES 1 CUP | 10 MINS



Vegetarian



Vegan



Dairy Free



Gluten Free



Egg Free



Soy Free



Blender



Processor